

Put your cooking grease in the trash, not down the drain

When disposed of improperly, cooking grease can cause costly sewer line blockages that often result in a sewer spill. Whenever particles of grease are washed down the drain, they solidify and attach to the inside of the pipes. As more and more particles of grease flow down the drain, they gradually accumulate and can form a large mass. This mass of grease can eventually clog the pipes, block the wastewater flow and result in a sewer spill, but this situation can be prevented with your help.

Sink drains and toilets are not proper disposal receptacles for cooking grease or any other oily products. The Village of Bald Head Island Utilities Department urges all residents and guests to take a few extra moments to prevent cooking grease from entering drains. This can be accomplished by pouring used fat or grease into a milk carton, frozen juice container, or other non-recyclable container, allowing it to harden in the refrigerator, and then disposing of it in the household trash. When disposing of cooking oil which may not harden in the refrigerator, soak up the oil with disposable towels, newspapers or cat litter before disposing in the trash. Similarly, excess oil and grease should be wiped from dirty dishes, pans and utensils with a disposable towel before washing. The greasy towel can then be safely disposed of in the trash.

Please do your part to help prevent unnecessary equipment failures, blockages and sewer spills.

- Do not pour liquid fats, oils or grease into sinks, toilets or any other sewer drains
- Do not discharge food waste into the sink
- Dry-wipe pots, pans and dishware prior to washing

Thank you and have a great summer!